



SMOKEHOUSE

SUNDAY LUNCH MENU

12pm - 2:30pm

2 Courses for £24
3 Courses for £30

(v) - Vegetarian
(ve) - Vegan
(gf) - Gluten Free

Starters

Salt and Pepper Squid

Delicious Salt and Pepper squid in a light batter, pan fried with peppers and onions

Burnt Ends

Slow smoked pork belly burnt ends, glazed in a caramelised sticky-sweet sauce

Garlic Mushrooms (v/ve)

A rustic dish of pan fried wild mushrooms in olive oil and garlic served with warm bread

Bruschetta (v/ve)

Fresh tomato and garlic

Halloumi Fries (gf/v)

Deep fried halloumi fries served with yuzu, Harissa and red pepper yoghurt dip



Mains

All served with roast potatoes and seasonal vegetables, mac and cheese, Yorkshire pudding and gravy

Belly Pork (gf)

Marinated in thyme, garlic & mustard, slow roasted to perfection!

Chicken Paillard (gf)

Butterflied chicken breast marinated in garlic and lemon

Beef Brisket (gf)

Classic Texas dry rubbed then smoked for 14 hours, Smokehouse secret rub, smoked with our blend of Hickory & Apple wood

Baked Portobello Mushroom with Blue Cheese (v) (gf)

Blue cheese, thyme caramelised onions, cracked black pepper and vegetarian gravy

Desserts

Chocolate Fudge Cake (v)

Jam Roly Poly (v)

Sticky Toffee Pudding (v)

